WEST Search History

DATE: Thursday, January 09, 2003

Set Name side by side		Hit Count	Set Name result set
$DB=USPT,PGPB,JPAB,EPAB;\ PLUR=YES;\ OP=OR$			
L6	14 and L5	31	L6
L5	426.clas.	81809	L5
L4	11 and 12 and 13	162	L4
L3	ascorbic or glutathione or cysteine or glutamylcysteine or sulfurous or erythorbic	78468	L3
L2	milk	59459	L2
L1	transglutaminase	1321	L1

END OF SEARCH HISTORY

WEST

Generate Collection

Print

Search Results - Record(s) 1 through 31 of 31 returned.

1. Document ID US 20020106423 A1

L6: Entry 1 of 31

File: PGPB

Aug 8, 2002

PGPUB-DOCUMENT-NUMBER: 20020106423

PGPUB-FILING-TYPE: new

DOCUMENT-IDENTIFIER: US 20020106423 A1

TITLE: Shaped cheese reconstruction with transglutaminase

Full Title Citation Front Review Classification Date Reference Dequences Attachments Clasms 1990C Draw Desc Image

1 2 Document ID US 20020094367 A1

L6: Entry 2 of 31

File: PGPB

Jul 18, 2002

PGPUB-DOCUMENT-NUMBER: 20020094367

PGPUB-FILING-TYPE: new

DOCUMENT-IDENTIFIER: US 20020094367 A1

TITLE: Dough composition

Full Title Citation Front Review Classification Date Reference Sequences Attachments Clasms MMC Draw Desc Image

3 Document ID US 20020061358 A1

L6: Entry 3 of 31

File: PGPB

May 23, 2002

PGPUB-DOCUMENT-NUMBER: 20020061358

PGPUB-FILING-TYPE: new

DOCUMENT-IDENTIFIER: US 20020061358 A1

TITLE: Method for modifying raw material $\underline{\text{milk}}$ and dairy product prepared by using the modified raw material $\underline{\text{milk}}$

Full Title Citation Front Review Classification Date Reference Sequences Attachments Claims Mode Draw Best Image

4. Document ID. US 20010055635 A1

L6: Entry 4 of 31

File: PGPB

Dec 27, 2001

PGPUB-DOCUMENT-NUMBER: 20010055635

Record List Display

PGPUB-FILING-TYPE: new DOCUMENT-IDENTIFIER: US 20010055635 A1

TITLE: Preparation of dough and baked products



5 Document ID US 20010043978 A1

L6: Entry 5 of 31

File: PGPB

Nov 22, 2001

PGPUB-DOCUMENT-NUMBER: 20010043978

PGPUB-FILING-TYPE: new

DOCUMENT-IDENTIFIER: US 20010043978 A1

TITLE: Freezer-to-oven, laminated, unproofed dough and products resulting therefrom



_____ 6. Document ID: US 6485761 B1

L6: Entry 6 of 31

File: USPT

Nov 26, 2002

US-PAT-NO: 6485761

DOCUMENT-IDENTIFIER: US 6485761 B1

TITLE: Methods for using lactonohydrolases in baking



7. Document ID: US 6461849 B1

L6: Entry 7 of 31

File: USPT

Oct 8, 2002

US-PAT-NO: 6461849

DOCUMENT-IDENTIFIER: US 6461849 B1

TITLE: Modified polypeptide



8. Document ID: US 6432458 B1

L6: Entry 8 of 31

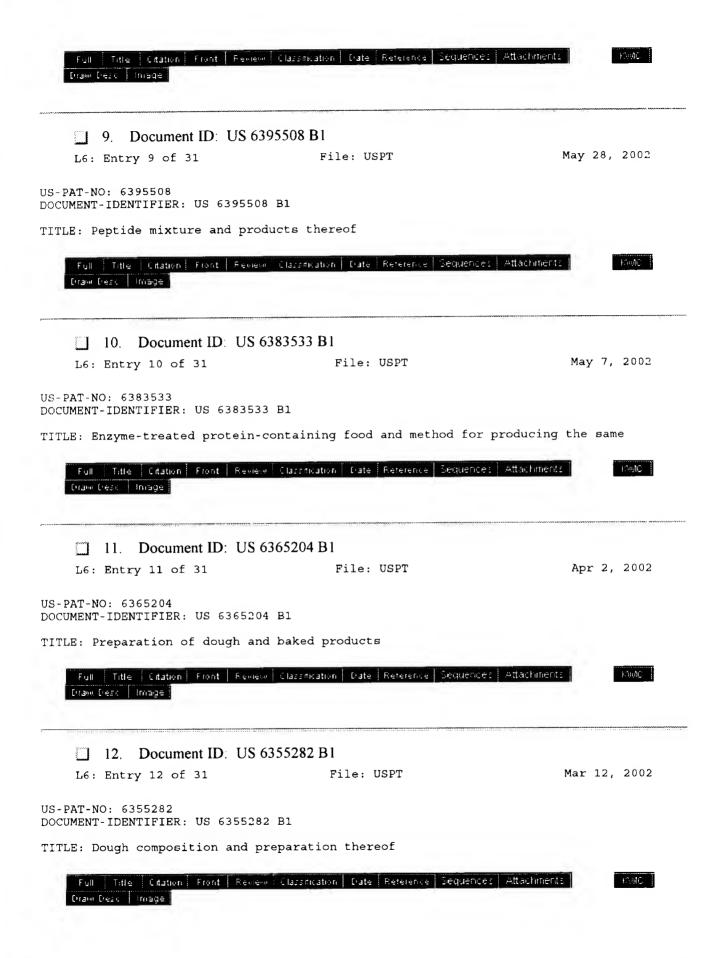
File: USPT

Aug 13, 2002

US-PAT-NO: 6432458

DOCUMENT-IDENTIFIER: US 6432458 B1

TITLE: Enzyme preparations and process for producing noodles



13. Document ID US 6306445 B1

L6: Entry 13 of 31

File: USPT

Oct 23, 2001

US-PAT-NO: 6306445

DOCUMENT-IDENTIFIER: US 6306445 B1

TITLE: Methods for using dehydrogenases in baking

Full Title Citation Front Review Classification Date Reference Sequences Attachments Fram Descriptings

14. Document ID US 6270813 B1

L6: Entry 14 of 31

File: USPT

Aug 7, 2001

US-PAT-NO: 6270813

DOCUMENT-IDENTIFIER: US 6270813 B1

TITLE: Preparation of dough and baked products

Full Title Citation Front Review Classification Date Reference Sequences Attachments

Draw Desc Image

15. Document ID: US 6242014 B1

L6: Entry 15 of 31

File: USPT

Jun 5, 2001

US-PAT-NO: 6242014

DOCUMENT-IDENTIFIER: US 6242014 B1

TITLE: Methods for using pectate lyases in baking

Full Title Citation Front Review Classification Date Reference Sequences Attachments |
Draw Desc | Image |

16. Document ID: US 6190879 B1

L6: Entry 16 of 31

File: USPT

Feb 20, 2001

US-PAT-NO: 6190879

DOCUMENT-IDENTIFIER: US 6190879 B1

TITLE: Microbial transglutaminases, their production and use

Full Title Citation Front Remain Classification Date Reference Sequences Attachments

Draw Desc Image

☑ 17. Document ID: US 6190724 B1

L6: Entry 17 of 31

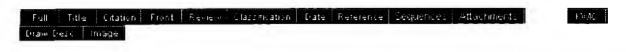
File: USPT

Feb 20, 2001

US-PAT-NO: 6190724

DOCUMENT-IDENTIFIER: US 6190724 B1

TITLE: Infant formula



18. Document ID: US 6106887 A

L6: Entry 18 of 31

File: USPT

Aug 22, 2000

US-PAT-NO: 6106887

DOCUMENT-IDENTIFIER: US 6106887 A

TITLE: Process for obtaining a modified cereal flour



19. Document ID US 6106881 A

L6: Entry 19 of 31

File: USPT

Aug 22, 2000

US-PAT-NO: 6106881

DOCUMENT-IDENTIFIER: US 6106881 A

TITLE: Process for preparing dough or batter product containing gliadin or glutenin extracted from wheat gluten



20 Document ID US 5968568 A

L6: Entry 20 of 31

File: USPT

Oct 19, 1999

US-PAT-NO: 5968568

DOCUMENT-IDENTIFIER: US 5968568 A

TITLE: Enzyme preparation for use in the binding of food materials and process for producing bound food



21 Document ID: US 5952193 A

L6: Entry 21 of 31

File: USPT

Sep 14, 1999

US-PAT-NO: 5952193

DOCUMENT-IDENTIFIER: US 5952193 A

TITLE: Peptide mixture and products thereof



DOCUMENT-IDENTIFIER: US 5698245 A

TITLE: Bread quality-improving composition and bread producing process using the same



25. Document ID US 5658605 A

L6: Entry 25 of 31

File: USPT

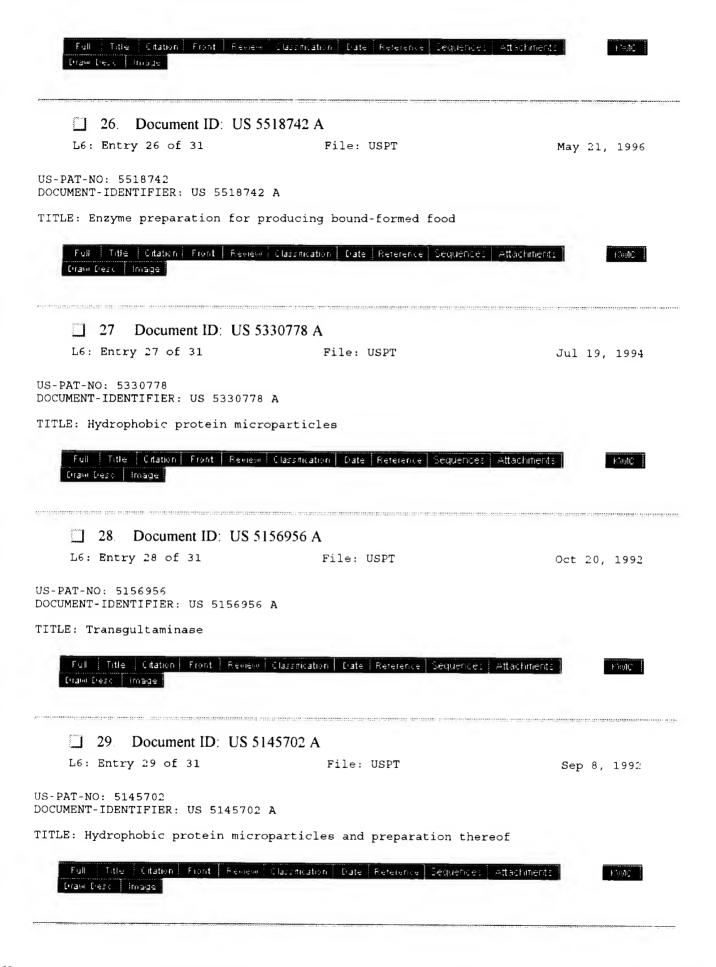
Aug 19, 1997

US-PAT-NO: 5658605

US-PAT-NO: 5698245

DOCUMENT-IDENTIFIER: US 5658605 A

TITLE: Process for producing bound-formed food



30. Document ID: US 5055310 A

L6: Entry 30 of 31

File: USPT

Oct 8, 1991

US-PAT-NO: 5055310

DOCUMENT-IDENTIFIER: US 5055310 A

TITLE: Process of preparing shelf-stable "tofu" at normal temperature for long term

Full Title Citation Front Review Classification Date Reference Sequences Attachments (NMC)

Draw Descriptings

31. Document ID: US 5021248 A

L6: Entry 31 of 31

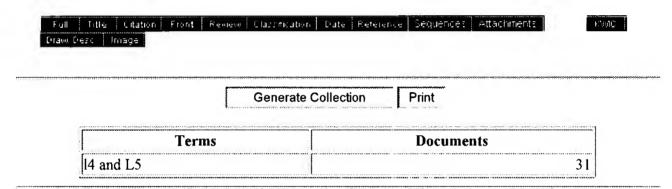
File: USPT

Jun 4, 1991

US-PAT-NO: 5021248

DOCUMENT-IDENTIFIER: US 5021248 A

TITLE: Hydrophobic protein microparticles and preparation thereof



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